

DINING MENU
Indulge



SERAPHINA

BEVERAGES

POT OF COFFEE 8 | 12

regular or decaf

HOT TEA SERVICE | 12

english breakfast, earl grey, chamomile, sencha green, mint verbena, cinnamon spice

JUICE | 4

cranberry, grapefruit, orange, tomato, pineapple

SOFT DRINKS | 4

pepsi products

PURELY SEDONA 6 (500 ML) | 9 (1 L)

still or sparkling bottled water

ICE TEA | 3

BREAKFAST

Daily 7am - 10am | Extended Brunch Saturday & Sunday 10am - 2pm

EGGS BENEDICT | 23

two cage-free poached eggs*, toasted english muffin, Canadian bacon, hollandaise sauce, potatoes

AVOCADO TOAST | 15

cage-free sunny side up egg*, freshly sliced avocado, blistered tomatoes, multi-grain bread

BAKED EGGS & BRIOCHE | 19

two cage-free shirred eggs*, crème fraîche, pebble creek mushrooms, toasted brioche

CORNED BEEF BREAKFAST HASH | 21

grobbel's corned beef brisket, caramelized onion, bell pepper, russet potato, one cage-free egg*

CONTINENTAL | 18

house-baked danish and croissant with freshly sliced fruit and personal yogurt parfait | served with coffee and juice

TWO CAGE-FREE EGGS* | 17

any style, potatoes, choice of protein and toast

BELGIAN WAFFLE | 16

whipped butter, fruit compote, Michigan maple syrup

BRUNCH BEVERAGES

TRADITIONAL MIMOSA 13 | 29 CARAFE

orange juice, sparkling wine

APEROL SPRITZ | 14

aperol, sparkling wine, soda, orange

BLOODY MARY | 14

vodka, bloody mary mix, garnishes

LUNCH

Monday - Friday 11:30am - 2pm

Menu items with * may be ordered Saturday - Sunday

SALADS

+ grilled marinated chicken | 7

+ grilled shrimp | 10

+ pan-roasted steelhead trout | 9

SALADE CÉSAR 9 | 14

hearts of romaine, parmigiano-reggiano, brown butter breadcrumbs

SALADE BLT LYONNAISE | 17

frisée and chicories, crisp bacon lardons, roasted tomato, sherry vinaigrette, soft poached egg

LITTLE GEM LETTUCES 9 | 14

vertical paradise lettuce, roasted cherry tomato, shallot, carrot, cucumber, champagne vinaigrette

BURGERS

*DEK DOUBLE | 20

two angus all-beef patties, american cheese, pickle, onion, lettuce, magic sauce, pomme frites + upgrade to truffle frites | 5

*PATTY MELT | 19

two griddled smash patties, swiss, onion, rye, magic sauce, pomme frites + upgrade to truffle frites | 5

FLATBREADS

*CHEESY PESTO FLATBREAD | 16

house-made pesto, marinated sun-dried tomatoes, triple cheese

PROSCIUTTO AND FIG FLATBREAD | 17

chèvre, crispy prosciutto, fresh arugula, balsamic glaze

ENTREES

QUICHE LORRAINE | 19

parmesan, gruyère, swiss, bacon with petite little gem salad

STEELHEAD TROUT ROTHSCHILD | 29

crispy confit potato, sauce bois boudran

CONFIT OF DUCK | 24

chevre polenta, tomato jam

Ask your server about menu items that are cooked to order or served raw.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

DINNER

Daily 5pm - 10pm

HORS D'OEUVRES

CHEESY PESTO FLATBREAD | 16

house-made pesto, marinated sun-dried tomatoes, triple cheese

MUSSELS ET COQUES EN MARINIÈRES | 22

white wine, parsley, eseplette butter, crusty bread, garlic

CHARCUTERIE & FROMAGE | 33

curated charcuterie, artisanal cheeses

TRUFFLE FRITES | 18

white truffle oil, parmesan, fine herbs, truffle aioli

RILLETTES | 15

smoked great lakes white fish dip, caper, cornichon, house pickles, summer radish, toasted baguette.

SALADS

- + grilled marinated chicken | 6
- + grilled shrimp | 10
- + pan-roasted steelhead trout | 9

SALADE CÉSAR 9 | 14

hearts of romaine, parmigiano-reggiano, brown butter breadcrumb

SALADE AGRUME ET AVOCAT | 14

citrus and avocado salad, shaved fennel, bermuda onion, champagne vinaigrette

BURGERS

DEK DOUBLE | 20

two angus all-beef patties, american cheese, pickle, onion, lettuce, magi sauce, pomme frites + upgrade to truffle frites | 5

PATTY MELT | 19

two griddled smash patties, swiss, onion, rye, magic sauce, pomme frites + upgrade to truffle frites | 5

DESSERTS

CHÈVRE CHEESECAKE | 15

strawberry lavender compote, lemon cream, vanilla strawberries, vanilla chantilly

CHOCOLATE MADCAP | 15

milk chocolate mousse, madcap coffee espresso chocolate crémeux, oreo crust, caramel, vanilla gelato

ENTREES

ROTI BLANC DE POULET | 36

roasted chicken breast, herbed mousseline, sauce chivry, braised leeks, tourne potato

CAMPANELLE | 33

braised wild boar ragout, parmesan, arugula

NEW YORK FRITES | 69

12oz center cut, sauce béarnaise, pommes frites

FILET AU POIVRE | 54

angus tenderloin, cognac creme, cipolini onion, roasted maitake

SIDES

ASPARAGUS | 11

smoked trout, toasted hazelnuts, yolk jam

WHIPPED CHEVRE | 13

evergreen lane goat cheese, asparagus, petite tomato, shallot, preserved lemon, baguette

KIDS

MAINS

BREAKFAST FOR DINNER | 15

JUST MY SIZE CHEESEBURGER | 15

BEEF 'N REEF | 15

CHOICE OF SIDES

APPLE SLICES

GREAT LAKES POTATO CHIPS

FRENCH FRIES

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COCKTAILS

MARGARITA | 17

LONG ISLAND | 17

MANHATTAN | 17

MULE | 17

WHITE RUSSIAN | 17

NEGRONI | 17

FRENCH 75 | 17

OLD FASHIONED | 17

BEER

BOTTLES & CANS

Bell's Two Hearted IPA | 7

Brewery Nyx (gluten free) | 10

Miller Lite | 5

Saugatuck Brewing Co. | 7
bonfire brown

Seltzer | 6

WINE

WHITE WINE

Château de Montfort 15 | 56
chenin blanc | loire valley, france

Château de Fontenille 15 | 56
sauvignon blanc blend | central coast, ca

Ramey 24 | 88
chardonnay | russian river valley, ca

Jean-Claude Poisson 15 | 56
chardonnay | burgundy, france

Le Petit Salvard 15 | 56
chardonnay | burgundy, france

RED WINE

Château du Caillau 14 | 52
malbec | cahors, france

Château Rocher-Calon 17 | 64
bordeaux blend | bordeaux, france

Château Trignon 15 | 56
*cinsault, grenache, syrah, mourvèdre |
côtes du rhône, france*

Le Versant 14 | 52
pinot noir | burgundy, france

Postmark by Duckhorn 18 | 68
cabernet sauvignon | paso robles, california

ROSÉ & SPARKLING

C&P Bottex "La Cueille" 17 | 64
sparkling gamay rosé | bugéy-cerdon, france

Faire La Fête 17 | 64
brut | languedoc - roussillon, france

Domaine De Fontaine 15 | 56
rosé | languedoc, france

3 Messes Basses 14 | 52
blended rosé | ventoux, france

Veuve Ambal 15 | 56
brut rosé | burgundy, france